

The Kitchens

Christmas Day Luncheon at May Fair Kitchen

Friday 25th December 2020

Five courses - £115 per guest

To Start

Oven-baked lobster and king prawn with Parmesan crème and chilli herb crust
Marinated crispy duck salad with grapefruit, pine nuts, shallots and plum dressing
Chargrilled asparagus glazed with blood orange hollandaise v

Palate Cleanser

Champagne and mint jelly with organic lemon sorbet v

Main Course

Dover sole fillet with asparagus and herb butter sauce
Roasted garlic and sage herb butter baby chicken with lemon and shallot gravy
Aged beef Wellington with charred greens and red wine reduction
Portobello mushroom, black cabbage and goat's cheese Wellington v
All served with orange and mānuka honey-glazed heritage carrots, cauliflower
cheese with Gruyère and Parmesan crust, garlic and herb roast potatoes

Dessert

Gingerbread fondant with caramelised praline fudge and crushed hazelnut ice cream v
Toasted cacao nib shortbread and warm chocolate ganache with
candied clementine and Grand Marnier crème anglaise v
Cheesecake and wild honey légère with thyme-infused pear and lemon marmalade

Petit Fours

Charbonnel et Walker Pink Marc de Champagne Truffles v

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 15% will be added to your bill.
All prices are inclusive of VAT. v Suitable for vegetarians.